



Salad with Orange Pecans

Serves 10-12

ORANGE TOASTED PECANS

2 tbsp **grated orange zest**
 1 cup **sugar**
 1/4 cup **freshly squeezed orange juice**
 4 cups **pecan halves**

SHERRY VINAIGRETTE

2 tbsp **Dijon mustard**
 1 1/2 tsp **sugar**
 1/3 cup **sherry wine vinegar**
 3/4 cup **extra-virgin olive oil**
Salt and pepper to taste

SALAD

16 ounces **mixed greens**
 2 cup **dried cranberries**
 2 cups **(8 oz) crumbled blue cheese**
 2 cups **Orange Toasted Pecans**
salt and pepper to taste

For the vinaigrette: combine the Dijon mustard, sugar and vinegar in a bowl and whisk until smooth. Add the olive oil gradually, whisking constantly until mixed. Season with salt and pepper.

For the pecans: combine the orange zest, sugar and orange juice in a large saucepan. Bring to a boil. Add the pecan halves and mix well. Cook for 3 – 5 minutes or until the pecans are well coated, stirring constantly with a slotted spoon and being careful not to burn the pecans. Spread on waxed paper to cool.

For the salad: toss the greens with the vinaigrette in a bowl. Spoon onto serving plates and top with the cranberries and blue cheese. Sprinkle with 1 cup of the pecans and season with salt and pepper.

You may serve the unused pecans as a snack or freeze and reserve them for another use.